Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

✓ First aid kit
Allergy policy/training
Allergy policy/training Vomit clean up Employee health
Employee health

	ate:	1 /	ე0	റാ	Time in: Time out: License/P 4:07 FS 6							Food handlers	Food managers	Page 1 of _	2
					ion: 1 -Routine 2-Follow Up 3-Compla		_	-Inve	stig	atio	n	5-CO/Construction	6-Other	TOTAL/SCO	RE
Es	stabli	ishm	ent i	Nam	e: Contact/Owner I		_		~8-			★ Number of Repeat Violat ✓ Number of Violations Co	tions:		
_	ubw iysic				Pest control :		Но	od		G	reas		Follow-up: Yes	15/85/	Έ
	Ď6! S	Go	liad		Apt 03/13/2023 Interpolation compliance IN = in compliance IN		Na			Ne	eed n	nanifest	No 🗌		_
Ma					tatus. Out – not in compliance	$\mathbf{O} = \text{not}$ X in ap						pplicable COS = corrected on s NA, COS Mari	ite \mathbf{R} = repeat vio k an \mathbf{X} in appropriat	olation W-Wate e box for R	:h
C	mpli	once	Stat	ne	Priority Items (3 Points) violations	Requ		nmed Compl				ive Action not to exceed 3 day	S		
O U	I N	N O	N A	CO	Time and Temperature for Food Safety	R	O U) I	N O	N	С	Emple	oyee Health		R
Т				S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature		Т				S	12. Management, food employ		employees;	
		~			Not serving left overs			/				knowledge, responsibilities, an	d reporting		
3					2. Proper Cold Holding temperature(41°F/45°F) Back up cooler			/				13. Proper use of restriction an eyes, nose, and mouth	d exclusion; No dis	charge from	
Ě					3. Proper Hot Holding temperature(135°F)							To post poster at hand			
	•	_			4. Proper cooking time and temperature	+					1	14. Hands cleaned and proper	tamination by Har		
		~			5. Proper reheating procedure for hot holding (165°F in 2	\mathbb{H}		~				15. No bare hand contact with	-		
		/			Hours)				/			alternate method properly follo			
		/			6. Time as a Public Health Control; procedures & records								ptible Populations		
					Annuary d Courses							16. Pasteurized foods used; pro		fered	
					Approved Source							Pasteurized eggs used when re Precooked	quireu		L
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction PFG							Ch	nemicals		
	_				8. Food Received at proper temperature			.,				17. Food additives; approved a & Vegetables	and properly stored;	Washing Fruits	
					Taking temps							Water only 18. Toxic substances properly	identified stored an	ıd used	_
					Protection from Contamination 9. Food Separated & protected, prevented during food			•				To Tome substances properly		and discu	
	/				preparation, storage, display, and tasting							Water	/ Plumbing		
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature See attached		٧	V				19. Water from approved source backflow device Watch Bev station	-	ed; proper	Г
		/			11. Proper disposition of returned, previously served or reconditioned			~				20. Approved Sewage/Wastew disposal	rater Disposal Syste	m, proper	
					Priority Foundation Items (2 Po	oints)	viola	tions	Req	uire	e Cor	rective Action within 10 days			
O U	I N	N O	N A	C O	Demonstration of Knowledge/ Personnel	R	U	N	N O	N A	C	Food Temperature	e Control/ Identific	ation	R
Т				S	21. Person in charge present, demonstration of knowledge,		Т				S	27. Proper cooling method use	d; Equipment Ade	quate to	
	•				and perform duties/ Certified Food Manager (CFM) 1	Ш		V				Maintain Product Temperature		ft overs	
	/				22. Food Handler/ no unauthorized persons/ personnel All but within 30 days one more to get	Ш		/				28. Proper Date Marking and o			
					Safe Water, Recordkeeping and Food Package Labeling			1				29. Thermometers provided, as Thermal test strips		ed; Chemical/	
					23. Hot and Cold Water available; adequate pressure, safe See							Test strips and digit Permit Requirement,		neration	
					24. Required records available (shellstock tags; parasite	+1		T				30. Food Establishment Pern	-	-	
	•				destruction); Packaged Food labeled		٧	٧				Manager has nev	v one to pos	st	
					Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and			1			ı	Utensils, Equip 31. Adequate handwashing fac	ment, and Vendin		
			/		HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			/				supplied, used Equipped and water			
					Consumer Advisory		_					32. Food and Non-food Contact	et surfaces cleanable	•	-
					W. D		2					designed, constructed, and use		17	_
	•				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Ingredients by request			~		L		33. Warewashing Facilities; in Service sink or curb cleaning f	acility provided	used/	L
0	I	N	N	C	Core Items (1 Point) Violations Require Corrective	Actio	O	I	N	N	С	_			R
U T	N	О	A	o S	Prevention of Food Contamination		T		0	A	o S		(Pulls Food)		
W					34. No Evidence of Insect contamination, rodent/other animals				•			41.Original container labeling	(BUIK FOOD)		
1					35. Personal Cleanliness/eating, drinking or tobacco use Watch hair restraints	Ш						•	al Facilities		
	/				36. Wiping Cloths; properly used and stored Set up to store in sanitizer		1					42. Non-Food Contact surfaces See			
		/			37. Environmental contamination			1				43. Adequate ventilation and li Watch	ghting; designated	areas used	
	~				38. Approved thawing method WiC	П		~				44. Garbage and Refuse proper Do your part	rly disposed; faciliti	es maintained	
					Proper Use of Utensils		1					45. Physical facilities installed See	, maintained, and cl	ean	
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Store handle of knife out of tuna		1					46. Toilet Facilities; properly of One not working	constructed, supplied	d, and clean	†
					40. Single-service & single-use articles; properly stored	\forall	1					47. Other Violations			-
1					and used Avoid reuse of any cardboard etc							Best to hang mor	os to dry		

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed/covid Felicia Garcia	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: yay 28067 S Goliad	Physical A		City/State: Rockwal		Page of				
			TEMPERATURE OBSERVAT							
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp				
Bevera	age cooler	35	Service line		Back up cooler					
	Wif	-3.9	Hot holding meat balls	149/139	Cut greens	62				
	Wic		Cold holding		Cut tomatoes	59				
	Tomatoes	39	Chicken/ ham	41/40	Spinach	59				
Cł	neese / ham	41/41	Tuna / mozz	38/39						
Chic	cken / chicken	39/38	American / rotisserie	39/39						
	Soup hot	182	Veggie cooler							
	<u>.</u>		Cut greens / cut tomatoes	39/40						
			SERVATIONS AND CORRECTIVE							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: ALL TEMPS T		NT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO THE CONDITIONS OBSERVED	O AND				
42	Need to clean spills in		ler							
W	·									
	To watch air gap under soda station Need to clean slime in drain at freestyle unit and any areas in dispenser area									
,.,	Restroom closed Womens ??? Locked - to be addressed with remodel / pipe burst									
46	Need to clean men's restroom / hot water 100 plus									
W	Avoid using hand sink for anything but hand washing									
	Hot water at hand sinks in kitchen -106									
19	To repair leak at three comp sink faucet - hot water 111									
	Sink sanitizer at 200 ppm									
32										
42/45										
47	Reminder to hang mor	ps to allo	w to air dry							
32	What's plans for rusty shelving unit near mop sink / and also in wic?									
	Good date marking									
47	Need to organize shelving under back prep table									
02	Back up cooler is holding ambient 64 and product temps of 54_62 / t9bdiscard Tcs foods and not use for any Tcs foods									
	All to be discarded									
	Sanitizer in greeen kn	ife holder	100 ppm bleach							
10/cos	Need to set up sanitizer bucket for wiping cloths for front area									
32	_		replaced in front area as b	adly scor	red					
32/45	Maint is also an issue		•							
45/42			led under behind and aroun	d all equi	pment					
02	Back up cooler not working holding 64 F									
	Cookie tongs Are clashed every 4 hours per manger									
42/10	To clean cookie storage area									
	Peroxide may not be u Use the sink quats sar		food contact surfaces - per label							
Do	hve		Duint:		Tid., D., I. Cl., / O					
Received (signature)	See abou	/e	Print:		Title: Person In Charge/ Ow	ner				
Inspected (signature)		utríck	Print:							
	6 (Revised 09-2015)	•			Samples: Y N # coll	lected				